

How a Regiment Was Saved

By RICHARD MACKLEY

In a little town near the Russian border Colonel Ullendorf was encamped with his regiment. There was at the time no enemy very near him, and he sent for his daughter, Sonia, to come from Moscow to visit him. But the pan-European war was on, and there might be fighting at any moment. So the colonel wrote his daughter to come with as little baggage as possible and be ready to get back at short notice.

When Sonia came she was escorted by Paul Schumsky, a citizen.

"Didn't I write you," said the colonel, "not to bring any useless baggage?"

"Yes, papa."

"Then what did you bring that weakling for?"

"Well, he offered to be my protector, and I—"

"Protector! Do you suppose that whippersnapper could protect any one? Why, he'd need a nurse himself."

"If he needs one I'll take care of him."

The very next day the colonel's attention was diverted from Schumsky to an attack of the enemy. He had barely time to tell his daughter to get back to Moscow as fast as possible when he was called upon to head his regiment in battle.

The Russian position was on a low ridge that rose above the surrounding country. The Germans straightway began to make a pair of plinths of themselves, their favorite strategy, driving in the Russian tanks. When they had their enemy in the shape of a horseshoe they proceeded to drive in the heels and soon cut off the Russian communications.

Colonel Ullendorf, realizing that unless he could be reinforced his command would be captured, was in despair. He sent several officers to the rear to beg for succor, but none of them got through. When he was meditating surrender he was told that a man in citizen's dress had come from the rear and desired to speak with him. Then who should appear but Paul Schumsky, his clothes half torn off his back, dirty, begrimed with powder and bleeding.

"Great Scott!" cried the colonel.

"How did you get through?"

"Fought my way."

"With a message?"

"Yes, colonel."

"A promise of re-enforcements?"

"No, colonel."

"Then what in thunder is it?"

"I proposed marriage to your daughter, and she referred me to you."

A group of officers standing about broke into a laugh. The colonel looked as if he didn't know whether to laugh or to cut the citizen down with his sword. Presently an idea struck him.

"Since you have come through, maybe you can go back."

"I can try."

"Well, go back and send me re-enforcements. If you succeed you shall have my daughter."

Scarcely had the words been spoken when Schumsky betook himself to the rear so rapidly that it occurred to those viewing him that his legs were a great advantage to him. Being on an eminence, they could see him at a great distance. A German horseman saw him and gave chase. The ground was rough, and Schumsky was a better jumper than the horse. Then he sprang over a field, riding popping at him on both sides. He fell, but got up and went on, this time with a limp. Uhans started for him, but he led them into a strip of timber, emerging on the other side, while they remained in the wood. Again he fell, and when he arose he limped some more. Finally he disappeared from view in the distance and was not seen again. The colonel, who had been watching him through a pair of glasses, lowered them and muttered:

"If he gets us succor he can have Sonia, and I'd give him a dozen other daughters if I had them. Thank heaven, night is coming out. The enemy can't drive us to the wall before morning."

Soon after daylight the sound of firing was heard in the Russian rear, and after awhile a force was seen constituting a wedge that was driving apart the heels of the German horsemen. The approaching line advanced rapidly, and the colonel, mounting his horse, rode to meet it. There he found the officer in command, who was being piloted by Paul Schumsky. Paul cut a ridiculous figure. He wore a derby hat, a bobtail coat and spats over his shoes.

"I've won her, colonel!" he said enthusiastically, waving his hat.

The colonel gave him a look of mingled admiration, contempt and gratitude.

"Yes, you've won," he said in a snarling tone, "but go and get off that tattered coat and put yourself into a uniform before I go back on my word."

With that he turned to the officer commanding the re-enforcements for consultation. The result was that the Germans were driven off and Colonel Ullendorf's regiment was saved from capture.

Before the colonel would permit the marriage between Schumsky and his daughter Schumsky was forced to enlist and was soon after promoted to a commission. It seems that Sonia, who had been bothered with his begging her to say yes, in order to get rid of him, had told him to go ask her father, never dreaming that he would do so. However, her father would not hear of her going back on her word, and she finally willingly married the man who had saved the regiment.

General Sporting Notes.

Ehmkie, the young pitcher, who showed such wonderful form last fall, when playing with the Detroit Tigers, after rising from the New York State league, has taken a sad slump this spring, and is getting his bumps at every corner. In the game Sunday, while pitching against Cleveland, the Indians rapped out hits enough to make four runs.

NEW SYSTEM FOR TRAINING

Our New Armies Raised Under Draft Bill Will Have Canada's System

WILL BE SCHOOLED IN TRENCH TACTICS

Soldiering Will Follow Dominion Program to Some Extent

Washington, April 30.—Soldiering will take on an aspect entirely new to American military science when training of the forces to be assembled under the draft bill begins at the 16 training camps. Careful plans laid by war department officials provide for the application immediately of every lesson learned from European battlefields, and much of the work to be done will be new even to men recently in army instruction camps.

The army war college has prepared new training manuals based on the latest information from the trenches of the fighting fronts, gathered from many sources. Supplemental regulations will cover even more detailed information brought by the British and French officers here as members of the war missions.

The American training system probably will follow to some extent that used in Canada, where the instructors have made every effort to reproduce as closely as possible conditions at the front. Sections of trench have been built at the Canadian camps, exactly duplicating important parts of the lines in France held by Canadian troops. Training in extending these works and running safe or erecting entanglements has gone on to the accompaniment of actual shell fire, so as to harden the nerves of the troops as well as their muscles.

To carry out this scheme the Canadians have placed batteries opposite the trenches and kept up a steady fire at certain designated points. The infantrymen under training have done their work night and day with shrapnel bursting close to them. The officers, of course, know the posts to be pounded by the guns and keep the men out of danger.

FALLS 560 FEET.

New York Man Killed by Drop from Municipal Building.

New York, April 30.—Thousands of persons passing the 24-story New York municipal building, adjoining the Manhattan entrance to the Brooklyn bridge, late Saturday saw the body of a man fall from the roof of the structure to the cement pavement, 560 feet below. From a card in his pocket, the police said they believe the man was Daniel Klein, 34 years old, an electrical worker.

Two city employees who saw him on the roof a few moments before he fell to his death, said they asked him what he was doing, and he replied, "Nothing." They continued about their business, they said, supposing the man had left the roof by one of the stairways.

An unidentified woman about 39 years old, at the rush hour last night, hurled a year-old baby from the footpath of the Williamsburg bridge into a small park 125 feet below and then leaped to death herself.

SWEET CORN.

The Extension Service of the University of Vermont Offers Suggestions.

Sweet corn is one of our most important and popular garden crops, termed sweet on account of the high saccharine content of the kernels when in the proper condition for eating. It is somewhat more delicate and slow in starting than most crops and therefore requires a little more thorough soil preparation. As one Vermont farmer says: "It's easier to plant than to grow, but it's harder to grow than to plant."

The ordinary garden plot is good enough for corn, and on the larger field scale, it does best following clover on a well-drained sandy loam soil, fertilized with 15 to 20 loads of manure per acre and 300 pounds of high-grade fertilizer drilled with the planter to hasten early growth. Too much fertility makes a heavy leaf and stalk growth and a late crop of ears.

Start with the best seed obtainable and plant when the soil gets fairly well warmed, usually from May 15 to May 25. It is safe to say that ordinarily too many stalks are left standing to secure a maximum crop. Planting distances advised are four kernels three feet apart each way; five to six kernels, rows three feet four inches apart, hill three feet. Four stalks three and one-half by two and one-half feet, removing all suckers; rows three feet apart, stalks 10 to 14 inches. A good average is four stalks free from suckers in hills three feet apart each way.

As soon as the rows can be seen, start the close shallow-working cultivator. Four good cultivations, the last time just before the tassels show in ordinary years, will keep down the weeds and maintain a good mulch with no hand work.

The varieties desired by canning concerns generally are furnished by the company contracting the crop. Good varieties for the garden are: White Mexican, Red Cob Cory, Early Dawn, First of All, Golden Bantam, Golden Cream, Black Mexican, Howling Mob; Country Gentleman and Stowell's Evergreen, where it will mature.

Corn to be at its best should be picked when it has passed out of the watery stage and into the milk, and should be eaten within a few hours after it is picked as the sugar content disappears very rapidly after the ears are removed from the stalks. For this reason, and because of its very general popularity, it is an excellent vegetable to grow in the home garden.

Considering green corn from the standpoint of food value it approaches peas and beans, containing a comparatively low percentage of water, with high protein, fat and carbohydrate content. It is, therefore, a very nourishing as well as palatable food, and should be given a full share of space in every good sized garden.



Young people need clear complexions

If you find yourself "left out" because of a poor skin, and want a clear, fresh complexion, use

Resinol Soap

at least once a day. Wash thoroughly with a warm, creamy lather of it, then rinse the face with plenty of cold water.

It does not often take many days of such regular care with Resinol Soap to show an improvement, because the Resinol medication soothes and refreshes the skin, while the perfectly pure soap is cleansing it.

Resinol Soap and Ointment heal eczema and similar skin eruptions and usually stop itching instantly.

WILD GREENS AND SALAD PLANTS.

Dandelions Form Perhaps the Most Important.

Many of the wild plants that accompany the advent of spring can be used advantageously in the household. Before modern methods of marketing, storing, and preserving made it possible to have vegetables throughout the year, these plants were eagerly sought for by housekeepers to furnish relief from the monotonous winter fare. Even now they will form a welcome change, and, above all, they may be had for the trouble of picking, as substitutes for purchased greens.

Foremost among these plants is the dandelion. Its use as a vegetable is so common that it is sold in many city markets. Occasionally it is cultivated by market gardeners, but much more frequently the plants sold are wild ones and ought to cost less than cultivated greens. When one in the family can dig them near home, there can be no doubt as to the economy of using them. If they are taken from the lawn, there is the further advantage of removing a troublesome weed—providing always that the digging is carefully done. Only the dandelion should be pulled, not the grass around it, and the root should be removed, not broken off at the top, else several crowns of leaves may grow in the place of one. As in most stems and leaf vegetables, the texture and flavor are both best when the plants are young.

Growing as they do close to the surface of the ground, dandelion greens are likely to be full of earth and grit, and must be carefully washed and rinsed in several waters. The water in which they have just been rinsed should never be poured out of the pan over the greens, but the greens should be lifted out of the water so that the dirt which has settled to the bottom may not get back on the leaves, and for the same reason the cooked "greens" should be lifted out of the water in which they are boiled.

The most common way of using dandelion greens is as a potherb or greens, as with most green vegetables, it is a mistake to cook them more than needed to make them tender. If they are boiled with 1/4 teaspoonful (level) of cooking soda to each quart of greens used, they will keep their color better. Young dandelions may also be used uncooked as salad, a custom less common in this country than in Europe, where the tender plants are sometimes blanched like asparagus. If more dandelions are available than can be used while they are fresh, they may be preserved for future use. They may be canned by the method used by the canning clubs for spinach, or they may be "put down" in salt according to a household method. In many homes it is a common practice to preserve dandelion greens with salt in stone crocks, putting in first a layer of greens, then a layer of salt, then more greens, and so on, until the crock is filled. The dandelions are then covered with a close-fitting plate or board, on which a weight (a clean piece of marble or a stone) is placed to keep the greens packed solid.

Other wild plants used as potherbs are curly dock, pigweed or lamb's quarters, chickweed, mustard shoots, purple milkweed shoots, young horse-radish leaves, marsh marigold (sometimes called American cowslip), poke sprouts, pepper cress, purslane or "pusley," and in the southwestern states some sorts of cactus leaves and stalks. If the bitter or acid flavor is too strong, as is frequently the case with horse-radish leaves or poke sprouts, for example, it may be lessened by changing the water once or twice during cooking. Rightly cooked, all of the plants mentioned are harmless. Marsh marigold is sometimes said to be harmful, but this is not the case with the cooked greens.

A little later in the season a few other potherbs appear which, though cultivated rather than wild, are so seldom utilized that to use them means a great saving as if no care had been spent to raise them. Among these are the tops of turnips, radishes, beets, and onions, all of which may be cooked like spinach or dandelion. The onion tops should be cut up into inch lengths before cooking. They are excellent served, on toast. Cabbage sprouts are also a favorite when they are obtainable.

There are also a few salad plants to be had for the picking. Like all food materials eaten without cooking, they must be very carefully washed before using. Water cress is perhaps the most generally known. It is also cultivated. It should never be eaten if it has been grown where there is any chance of contamination from typhoid fever or other disease. This is true of any vegetable that is uncooked, but must be remembered especially in connection with plants growing near water, since the latter may have carried the disease germ a long way from the place where the illness was. Peppergrass or peppercress is another wild plant useful for flavoring other salads, if too sharp to use alone. Sorrel may also be used to give a pleasant acid taste to lettuce or other mild-flavored salads, though the ordinary wild kind is too sour to use in quantity as a potherb like the varieties cultivated for that purpose.

Of plants cultivated in the flower garden the leaves and unripe seeds of nasturtium may be mentioned as a seasoning for salads.

GERMANY SHOULD BE FORCED TO PAY \$3,200,000,000 A YEAR

To Liquidate the Total War Debt of the Allied Nations, According to Opinion of M. de Verneuil, Honorary President of Paris Official Stockbrokers' Association.

Paris, April 30.—The equivalent of \$3,200,000,000 a year is what Germany should be compelled to pay the entente allies during as many years as may be necessary to liquidate the total war debt, asserts M. de Verneuil, honorary president of the Paris Official Stockbrokers' association. He calculates that she will be able to pay such an annuity.

The exposition by Dr. Karl Helfferich, the German vice-chancellor, of the economic situation of Germany in 1913, taken by M. de Verneuil as the basis of his calculations. The figures he cites are as follows:

The wealth of the German empire in 1913: 375,000,000,000 francs. Annual revenue therefrom: 50,000,000,000 francs.

Government and individual expenditures of all sorts: 37,500,000,000 francs, including Germany's vast output for armament.

Total yearly economies: 12,500,000,000 francs, of which 2,500,000,000 is credited to the growing value of existing fortunes, leaving 10,000,000,000 francs net savings from actual earnings.

These figures of Germany's annual accumulation of wealth are confirmed, M. de Verneuil asserts, by all careful German calculators and he takes the net 10,000,000,000 francs as the basis for figuring Germany's paying capacity. He adds 1,300,000,000 francs to be derived from a tax of five francs per ton on Germany's coal production of 260,000,000 tons, 650,000,000 to be raised by a per capita tax of 10 francs per year, 75,000,000 francs from an annual contribution levied upon all cities of more than 100,000 population, and 1,750,000,000 francs from increased passenger and freight rates and receipts from monopolies. Thus he arrives at an aggregate of 15,000,000,000 francs.

A superseded tax of 20 to 30 per cent on the coupons of all German bonds and taxes as one more reason for liquidating the war debt, M. de Verneuil would furnish another 1,000,000,000 francs, M. de Verneuil says, to be applied to the indemnification of all the victims of the war.

M. de Verneuil disagrees with those who think that Germany's resources will be entirely exhausted when she asks for peace. She will be able, he thinks, very promptly to take up the cessation of hostilities to take up, with even improved facilities for production, the extraordinary activity that Dr. Helfferich exposed with detailed figures.

France, with her great industrial region of the north paralyzed for a considerable period will be in a greater state of inferiority than ever as compared to her aggressor, he anticipates, and he cites it as one more reason for liquidating upon Germany a compensating burden that will prevent her from enjoying an advantage so ruthlessly gained.

MUCH FOOD FROM SMALL AREAS.

Ways in Which a Little Land is Made to Produce Many Vegetables.

The best methods to follow and the best crops to grow in order to make a small area like a back yard produce the maximum amount of food for the family are discussed in a new publication of the U. S. department of agriculture, farmers' bulletin 818, "The Small Vegetable Garden." In addition to furnishing information in regard to the fundamental principles of gardening, this bulletin describes in detail the culture of all of the common garden plants, and also furnishes a table showing in a concise form the quantity of seed needed for each kind of vegetable, the proper way and times to plant, and the material required to produce the crop.

To make a small area produce a large amount of food, the bulletin points out, the same thing must be done as in the case of the large garden, that is, late or succession crops must be planted as soon as the earlier plants have been removed. To carry on gardening in this intensive way requires careful planning in advance, and it is recommended that a detailed diagram of the garden be drawn up and the various uses that it is planned to put each portion to, throughout the growing season, be clearly marked. The plan of the garden, the success or failure of the various enterprises should be noted and the plan itself kept as a guide for the following year.

USE LIME.

In Order to Increase Our National Food Supply.

Is it too late materially to increase our national food supply this spring? Not if our farmers in the eastern half of the country will promptly resort to the use of the cheapest and quickest known agency for speeding up national production of foodstuffs—namely, lime.

Prices of most commercial fertilizers at present are high. Potash is almost unobtainable. Only by most scrupulous conservation of stable manure and an increased use of legumes as green manure and of ground rock phosphate, can the commercial fertilizer shortage be met, even temporarily. There remains one thing, however, that may be done to increase yields, which costs no more now than it did before. It may safely be said, I believe, that if all sources of artificial chemical fertilizers failed, our total farm output in many sections could not only be maintained, but even increased for a considerable time simply by the application of lime to acreages that now are low in yield or lying fallow because they are too sour to grow profitable crops. Lime can and should be put on all our land. By a plentiful use of lime we can, figuratively speaking, make our "war bread" of stone.

There is "war bread" in the considerable section of the United States without some local supply of limestone, marl or oyster shells. Ground limestone for direct application to the soil costs, delivered on the nearest siding, from \$1 per ton up, depending on the length of the haul. If crushed limestone is not available burned lime, either ground or hydrated for agricultural use or the ordinary lump lime carried by all dealers in building materials, may be used in emergency, though lime in this form is frequently more expensive. On the other hand if burned or hydrated lime is used the applications should be less than one-half those of ground limestone.

Thus there is available for almost every farmer, at normal cost, in spite of war conditions, a material which, for the time being, may be used to increase our agricultural output enormously. The initial returns from the application of lime to our land are sometimes remarkable.

Have You Backache, Gout, Rheumatism?

(By M. C. Lucas, M. D.)

American men and women should guard constantly against kidney trouble, because we eat too much and all our food is rich. Our blood is filled with uric acid which the kidneys strive to filter out, they weaken from overwork, become sluggish; the eliminative tissues clog and the result is kidney trouble, bladder weakness and often the poison reaches the tissues, causing rheumatism and gout.

When your kidneys feel like lumps of lead, when your back aches or the urine is cloudy, full of sediment, or you are obliged to seek relief two or three times during the night, when you suffer with sick headache, or dizzy, nervous spells, acid stomach, or you have rheumatism when the weather is bad, ask your druggist for Anuric (double strength). I have found in practice that Anuric is more potent than lithia and in most cases it will dissolve the uric acid in hot water doses sugar.

Most people do neglect themselves. Their tongue has a dark brown color, skin sallow, breath bad, yet, they fail to see that their machinery needs attention. Everybody should take a mild laxative at least once a week. A pleasant way to clear the tongue and the highly colored water noticed in the morning is to take a laxative which will cure the inactive liver and biliousness.

A pleasant vegetable pill is made up of May-apple, leaves of aloe, and jalap, made into a tiny pellet and coated with sugar. First put up by Dr. Pierce nearly 50 years ago. Druggists sell these vegetable pellets in vials; simply ask for Dr. Pierce's Pleasant Pellets.—Adv.

An investment in limestone often pays a dividend of 100 per cent or more the first year. It is taken at the same time to maintain the organic content of the soil.

It is the duty of American farmers, in this national crisis, to make the most of this, our cheapest and most easily available agency for speeding up production. War or no war, a carload of crushed limestone where needed is always money in the farmers' pocket at the end of the crop year. And a carload of limestone, judiciously used by each farmer whose land is too acid, will augment our supply of breadstuffs by a surprising number of millions of bushels.

The Propaganda's Last Stand.

The country has by this time learned thoroughly the crookedness of the pro-German propaganda, and has come to distrust everything from that source. The propagandists will halt rather than help their cause by concentrating their attention on a point over which not a few honest-minded Americans have felt not a little concern. We refer to the British Admiralty order of Nov. 2, 1914, declaring the North sea a military zone. Such have seen in this a certain justification for the retaliatory barred zone of the Germans, while others have drawn the inference that since both groups of belligerents have offended, the United States should either take no action at all or else take action against both sides.

This feeling, by no means negligible when the country as a whole is considered, has been seized upon by the propaganda, and following its regular procedure, it has set about distorting the facts to its own end. Dr. Edmund Von Schuch, whose misrepresentations in connection with milk for babies have been thoroughly exposed, and whose elaborate diplomatic history of the war was withdrawn from circulation by its publishers because of inaccuracies, now falls back upon the British admiralty order, and in the Fatherland that was, declares that "The honor of America is at stake."

Not content with arguing that if England declared a military area Germany might deliberately kill Americans in doing the same thing, on a bigger scale, he absurdly accuses Secretary Lansing of suppressing the fact that the British admiralty issued such a decree and that two American ships had been sunk by mines in the North sea with loss of lives. The basis of the charge is that the British order is not included in a selection of documents relating to belligerents and the rights of neutrals, and in support is printed a letter from Mr. Lansing explaining that "as it was impossible to publish all the material in the department relating to the war, and as the order of November 2, 1914, had already been made public by the department, it was deemed unnecessary at the time to reprint the order." If the order had really been suppressed the responsibility would have to lie with Mr. Lansing's predecessor, Mr. Bryan, but as a matter of course suppression was impossible. Few documents relating to the war have been more widely published, and the contention that the state department has falsified the record is so absurd that it can only damage the cause. It may be written in the obituary of the pro-German propaganda that it touched nothing without adding ornaments.

As for the absurd contention that the sinking of the Carib and the Evelyn by mines in the North sea should have created a "state of war" between the United States and Great Britain, it is sufficient to say that nobody knows whether the mines were British or German. Both sides put mines in the North sea, but, unlike Germany, Great Britain established lanes of safety. To this day ships would be free, but for the British blockade, to leave and enter even German ports. The mines are a military measure, and have never been meant to destroy commercial ships, routes for which have been provided. The true parallel is between the British commercial blockade conducted by cruisers which bring suspected ships into port for search, and the pseudo blockade of the German barred zone in which mines are sown indiscriminately with no safety lanes and submarines ordered to their best to sink without warning all ships, regardless of character or nationality. Both sides have used mines, both sides have warned shipping from certain areas. But when we examine the realities the contrast between the two sets of facts becomes glaring.—Springfield Republican.

Linox has waged quite a bit of his own money that he can throw Zbyzko within a specified time to-night, when they meet on the mat, and it is also understood that he is willing to bet he can throw Zbyzko within two hours.

Brookline, Mass., high school has taken to golf and a class of 25 men has reported to Capt. Patrick Egan for a try-out on the team. Reports come from the Massachusetts school of several very good men in the institution.

Topics of the Home and Household.

A tablespoon of alum in a gallon of water will set blue.

Kerosene and soap rubbed on white goods will remove axle grease.

Buttering bread or cracker on which cheese is to be toasted improves the flavor.

Chopping the tougher portions of meat hastens the cooking and so saves time and fuel.

When running daisies, figs or raisins through a food chopper add a few drops of lemon juice to prevent the fruit from clogging the chopper.

What will be said upon the return of the tide? Yet isn't it a rather practical idea after all to protect the back of a handsome upholstered davenport with a runner of scrim or flannel? Isn't the effect attractive? So the idea is extended to take in the arms and backs of upholstered chairs and divans.

The Health Value of Plants.

The sight of greenery on the table stimulates the appetite and aids digestion almost, if not quite, as much as the taste of salad greens. Freshly gathered flowers, too, artistically placed, make for daily health by soothing the mind and putting the stomach in consequence in a perfect receptive condition, says the Burlington Clipper. Authorities are agreed that during the meal hour all influences should be serene, the mind having a great deal to do with the digestive process.

Plants, too, have a medicinal value. To work about them, to stir the soil, to snip off the leaves, to get a whiff of the natural perfume, is invigorating. It all acts as a tonic to fagged nerves and stimulates energy of thought and action. Healthy plants demand pure air, water and light in proper proportion as do healthy people.

Good Things to Eat.

Bean Scallops—Soak a generous half pint of dried Lima beans over night. Drain off this water in the morning, cover with fresh water in which put a teaspoon of salt and let simmer, covered for four hours, then add three onions cut in slices and cook another hour. Drain off most of the liquor, put in a can of earthenware baking dish, turn in a can of tomatoes, cover the top with buttered crumbs and bake in a moderate oven until the top is well browned.

Broad Beans and Bacon—Broad beans are merely dried Lima beans. Wash well and put to soak over night. Cook half a pound of lean bacon for an hour, then add to the water a pound of the soaked beans and cook until soft but not broken. Arrange in a baking platter with the bacon in the center and the beans piled around, and make a border of shredded and pickled sweet peppers. Further decoration of hard-boiled egg whites may be chosen and added.

Rhubarb Pie—Make and bake the pie crust first, or line the pie plate in the usual way and brush the crust with white of egg, then turn in the following mixture: Two cups of cut up rhubarb, two cups of sugar, with which has been mixed two level tablespoons of flour, and stir in without beating, two eggs. Bake at once with or without lattice top. The amount will make one large and two small pies.

Chives Omelet—Wash the chives well, then with the kitchen shears cut in fine pieces. Beat four eggs, whites and yolks separately. Add to the yolks four tablespoons of milk, a teaspoon of cornstarch, a tablespoon of melted butter and salt and pepper to taste. Mix with the yolks the minced chives and fold in the stiffly beaten whites, turn into a skillet in which a large tablespoon of butter is hot, but not browned, and cook over a moderate fire, shaking slightly to loosen the omelet at the edges; when set fold over the sides to the middle and serve at once with parsley garnishing.

Transparent Pudding—Cook a cup of pearl tapioca in water sufficient to cover until transparent, then stir in a quarter of a cup of granulated sugar, the grated rind of a lemon and its juice. Cook for a few minutes to dissolve the sugar, then cool somewhat and turn into a glass serving dish. Let chill and serve with powdered sugar and cream.—Woman's World for April.

High Prices Not Wholly Calamity.

A writer in the Greenfield (Mass.) Gazette asserts that the present high prices are not all a calamity, although they are somewhat of a problem. Excerpts from The Gazette article are as follows:

"Many of us in this way have learned lessons in food values and economy that we would never have learned in any other way. Scores of people have been told by physicians that they were eating too much meat, but not until the price of meat got beyond the average purse did they heed. The high price of produce will send hundreds of women into the

SICK WOMAN HAD CRYING SPELLS

Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Enhat, Pa.—"I was all run down and weak inwardly. I had female troubles and nervous feelings and my head bothered me. I would often have crying spells and feel as if I was not safe. If I heard anyone coming I would run and lock the door so they would not see me. I tried several doctors and they did not help me so I said